

Waffle-Wiches

A fun way to grill sandwiches

Makes: 4

Ingredients:

- 1/4 cup low fat salad dressing
- 1 tablespoon Dijon mustard
- 1 tablespoon honey
- 4 thin slices cheddar, Colby, Swiss or mozzarella cheese
- 4 slices (about 1/4 pound) deli turkey, ham or roast beef
- 8 slices whole wheat sandwich bread

Directions:

1. Spray waffle iron with cooking spray and heat.
2. Combine salad dressing, mustard and honey in a small bowl.
3. Spread dressing on one side of each slice of bread.
4. Divide meat and cheese and place on dressing side of bread to make 4 sandwiches
5. Place 1 sandwich in the middle of heated waffle iron.
6. Bake for 2 to 3 minutes or until sandwich is golden brown and cheese is melted.
7. Repeat with other sandwiches.

Nutrition Facts: One sandwich provides 240 calories, 7g total fat, 15mg cholesterol, 740mg sodium, 30g total carbohydrate

This material was funded by USDA's Supplemental Nutrition Assistance Program (SNAP) through a contract awarded by the Kansas Department for Children and Families. USDA is an equal opportunity employer and provider. SNAP provides nutrition assistance to people with low income. It can help you buy nutritious foods for a better diet. To find out more call 1-800-221-5689.

K-STATE RESEARCH AND EXTENSION
FAMILY NUTRITION PROGRAM



Chef's Choice

Waffle-Wiches
Apple slices
Carrot sticks
Chocolate oatmeal cookie
Low fat milk

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